



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Joe'Mar Hooper, MPA
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food Reinspection #1

Hong Kong Express, Corp
Hong Kong Express
7420 W Good Hope Rd
Milwaukee, WI

9/11/2015

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$213.00

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
CDC Risk Violation(s):	0	

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
3-304.11	1. Knives were stored dirty on the magnetice strip over the prep table. 2. There is mold inside the ice maker in the storage room. Clean mold out of the ice machine and maintain clean. Food equipment must be clean and sanitized before used with food. Repeat	9/18/2015
3-304.12	Scoops are stored in dipper wells without the water running. Keep water running in the dipper wells as long as there are utensils in them. Clean the rice out of the dipper well by the drive thru.	9/18/2015
3-501.17	In the walk in cooler, none of the cooked ready to eat foods were dated marked. Undated foods include: noodles, pork, rice, chicken and grill chicken and pork. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.	9/18/2015
4-501.11	Remove scoops that are cut out of vinegar bottles and use only food grade scoops. Repeat.	9/18/2015
4-601.11	In the rear kitchen, clean off buckets of sauces free from sauce and food debris. Repeat.	9/18/2015



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6-501.114

1. In the rear kitchen, remove the dirty board that is used as a stool. Discontinue using barrels as stools.
2. In the rear kitchen, the prep tables lower shelves are rusty. Recover the prep table shelves with stainless steel or FRP and seal all edges so that grease does not get under the covering. Call inspector for more information if needed.

9/18/2015

Good Practice Violation(s): 6

Total Violations: 6

Notes:

Rice in the walk in cooler was 48F. Make sure food from the previous day is cooled properly as discussed.

Meat was thawing in the sanitizer sink. Use your prep sink for thawing meat and have the water running.

The front floor is clogged, unclog floor drain.

On 9/11/2015, I served these orders upon Hong Kong Express, Corp by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature